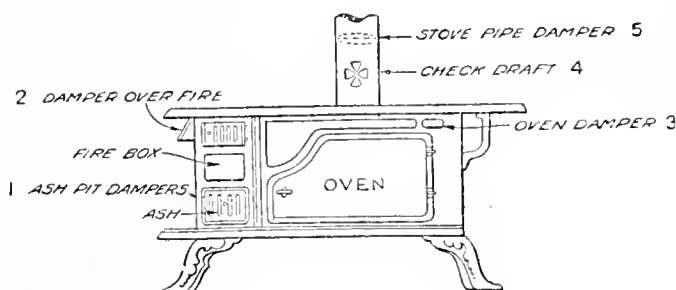


THRIFT

in the use of

FUEL FOR COOKING

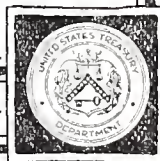


WHATEVER FUEL YOU USE, make it go as far as possible. A fire must have air, besides fuel to make it burn. In oil stoves the air is admitted through the perforations in the burner. In gas stoves the air supply may be regulated by adjusting the valves near the stop cocks. In coal or wood ranges and cook stoves, it must be regulated by the dampers.

LEARNING TO RUN THE RANGE SAVES MONEY. The money saved increases when put into War Savings Stamps.

Thrift Leaflet No. 11

UNITED STATES
DEPARTMENT OF AGRICULTURE & TREASURY DEPARTMENT



LEARN TO MANAGE THE FIRE

By the proper use of the dampers the fire can be controlled and the heat regulated. They are shown in the picture on the first page of this leaflet.

No. 1

The damper in the ash pit. This is the best source of air for the fire. Open it in kindling the fire or when you want to brighten the fire. Close it when you dump the grate and when the fire is burning well or when it is banked.

No. 2

The damper over the fire. Close this when you are starting a fire. If the fire burns so rapidly that the flames reach the back lids, open this damper a little bit. This will shorten the length of the flames and give more heat. Opening it too much may cool the oven.

No. 3

The oven damper. When this damper is closed the flames, smoke, and hot air pass around the oven to heat it and afterwards escape up the chimney. When the damper is open they pass directly up the chimney. As soon as the fire is burning well, close this damper. This will keep the oven so that you can make it very hot quickly by adding extra fuel; you can warm your room more if the oven door is left open. With this damper closed you will use much less fuel than by allowing the heated air to take the shorter path up the chimney.

No. 4

The check draft in the stovepipe. It should be kept closed except when the fire is banked.

No. 5

The stovepipe damper. This is a most important damper. By adjusting it, you control the amount of fuel burned; the less chance there is for the hot air to pass up the pipe, the more slowly the fire burns. Too much of the heat from the fuel often escapes up the chimney; check this loss and burn less fuel by using the pipe damper.

If your fire is burning too hard, close the dampers in the ash pit and in the pipe.

If your oven does not heat evenly with the oven damper closed, it is probably because the air carried around the oven has been pulled through the fire so fast that it has not been thoroughly heated itself and can not heat the oven. Close the pipe damper.

KEEP YOUR RANGE CLEANED OUT

If the fire-box is clogged with ashes, air can not pass through the fuel to make it burn. If soot hangs on the stove lids, less heat can come through them. A layer of ashes over and under the oven keeps it from heating quickly.

MAKE YOUR FIRE THE RIGHT WAY

To make a fire in a coal range, close all dampers of the stove and shake the fire-box to free it from ashes, dust, and clinkers. Take off the lids over the fire-box, place crumpled paper in the fire-box, arrange kindlings over and around it so that air can pass freely between them, and put on a small shovelful of coal. Open dampers Nos. 1, 3, and 5, light the paper, and put on the lids. When the coal glows red, a little more coal should be added, and when the fire is burning well, the fire-box may be filled. If a wood stove is used, leave a bed of wood ashes in the grate, arrange the kindlings on these, light them, and put in wood, a few sticks at a time.

BANKING THE FIRE

It is an economy to keep a hard-coal fire over from day to day, especially with small coal and if the range is used as a source of heat for the room. In the evening rake out the ashes, put coal on, and open the dampers until the fresh fuel is burning. Then put on coal until the fire-box is almost full and close all dampers except the check draft damper (No. 4) in the stovepipe.

GAS, KEROSENE OR COAL OIL, AND GASOLINE

Are economical for cooking if carefully used. Never mix two liquid fuels and never use gasoline in an oil stove, for each requires a special burner. Use all with caution. Follow directions which come with stoves. If fire occurs, smother flame with such things as sand, flour, or a blanket. Do not use water; burning oil floats on water.

ALCOHOL AND ELECTRIC COOKING DEVICES

Alcohol stoves. In using alcohol stoves, large or small, observe usual precautions and thrift measures. With a flame nearly invisible in bright light, there is need for great caution to avoid burns and fire risk.

Electric stoves and cooking devices. Follow the maker's directions and observe the usual rules for saving heat.

SPEND WISELY



SAVE SANELY

SUGGESTIONS FOR THRIFT IN FUEL

Coal and wood fires. When you keep a slow fire all day to heat the kitchen, select foods that require long, slow cooking. Beans, peas, roasts, and puddings can be baked in the oven and cereals can be cooked in the double boiler on the top of the stove.

In broiling, put the broiler through the door over the fire-box rather than taking off the lids and cooling the fire.

Covering the hot-water boiler with a jacket of asbestos or some other material saves heat.

Gas and oil stoves. Reduce, by careful management, the number of burners used. Regulate the size of the flame. Turn the flame down after the boiling point is reached; water which is boiling fast is no hotter than water that is boiling slowly.

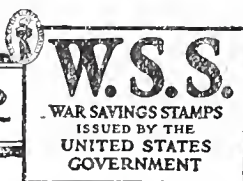
Use double boilers, steamers, and compartment vessels which fit over one burner. Cook eggs or small vegetables in the bottom part of the double boiler while cereal is cooking in the upper part. A colander or wire basket fitted over a saucepan makes a good steamer; steam vegetables such as carrots or squash in the colander while you boil potatoes in the saucepan.

Broiling and baking ovens: Use all the oven space. If you have a roast for dinner, plan a baked dinner; if you are making quick breads, bake fruit or a dessert at the same time. Bake as much as possible at one time; this saves both fuel and time. Small toasters and ovens that require only one burner save fuel.

Use the simmering burner for slow cooking. Cook in large quantities, cereals, soups, and foods that require long cooking but keep well. Covered saucepans heat more quickly than uncovered ones. Turn out the gas when not using the burner. Matches are cheaper than gas.

A fireless cooker saves fuel; a home-made one is easily constructed. Send for Farmers' Bulletin No. 771.

THEN BUY WAR



SAVINGS STAMPS